



Wednesday, 07
February 2024

DINNER

2 Courses
£28.50

STARTERS

HOMEMADE TOMATO SOUP (GF)

BRICKWALL PRAWN COCKTAIL (GF)

(Royal Greenland prawns served with crisp iceberg lettuce and topped with a Marie Rose sauce)

PORK AND CRANBERRY PATE (Can be GF)

(Served with hot toast and an onion chutney)

SPICED AVOCADO AND SMOKED SALMON SALAD

(Served with black pepper)

DEEP FRIED BUTTERFLY KING PRAWNS

(With chilli jam)

HOT FRESH ASPARAGUS TIPS (V)

(Wrapped in Parma ham and served with a lemon and herb butter)

CHILLED MELON (V) (GF)

(Served with crème de cassis)

Followed By
Refreshing Locally Sourced Sorbet

(V) - Vegetarian Option, (GF) - Gluten Free Option

PLEASE NOTE – Gratuities have not been added and can be left at your discretion



Wednesday, 07
February 2024

DINNER

3 Courses
£34.50

MAINS

FILLET OF LEMON SOLE (GF)

(Served with a creamy parsley sauce)

HOMEMADE CHICKEN AND MUSHROOM PIE

(Creamy chicken and mushroom pie with a puff pastry topping)

ROASTED LEG OF LAMB (Can also be GF)

(Roasted leg of lamb served with all the trimmings, and finished with gravy and mint sauce)

ROASTED PORK LOIN (Can be GF)

(Served with a Dijon mustard sauce)

SLOW COOKED DUCKLING (GF)

(Served with a cherry and orange sauce)

PAN FRIED SEA BREAM (GF)

(Served a lemon and dill butter)

VEGETABLE LASAGNE (V)

(Sheets of pasta layered with fresh vegetables and a creamy white sauce topped with cheese)

PAN FRIED SIRLOIN STEAK £7.50 Supplement

(Served with mixed peppercorn sauce)

All served with fresh seasonal vegetables

A SELECTION OF SWEETS FROM THE MENU/CHOICE OF COFFEE FROM THE MENU

(V) - Vegetarian Option, (GF) - Gluten Free Option

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